



DOMAINE CALOT

Beaujolais Rosé

Once you taste the wines of the Calot family, you immediately understand the potential of cru Beaujolais. Their ancient vines, pure granite vineyards and light touch in the cellar combine for Morgon wines that are serious yet seductive, certainly made for the long haul. Think fine Burgundy; never "simple" Beaujolais! While Morgon is one of the more muscular and concentrated of Beaujolais' crus, the family's Gamay vines (many 100 years or older) deliver depth wrapped in supple flavors and smooth tannins. One of the more rewarding cellar decisions you can make is to stash a few bottles of Calot Morgon away to later discover the silky elegance of well-aged cru Beaujolais.

WINERY: Domaine Calot

WINEMAKERS: François Calot and son Vincent Calot

ESTABLISHED: 1930s

REGION: FRANCE • Beaujolais • Villié Morgon

APPELLATION: Beaujolais AOC

BLEND: 100% Gamay

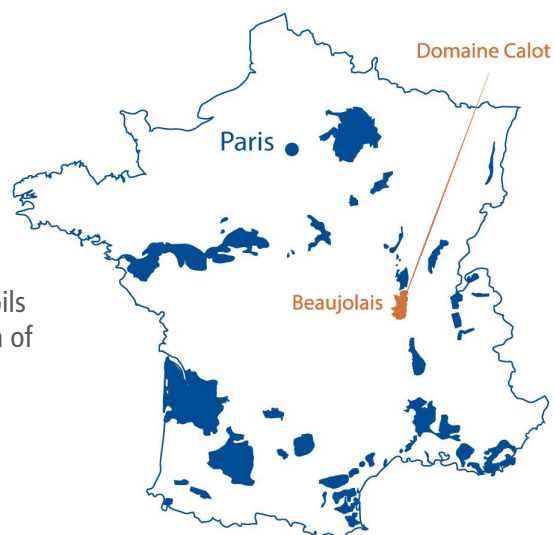
VINEYARDS: Estate vineyards sit at altitude (1,050 feet and higher) on soils that combine Beaujolais' classic rose-colored granite and clay. A selection of free-run juice (rosé de saignée) from the estate's three Morgon cru wines.

AGE OF VINES: 55 years on average; some 100 years

WINEMAKING: Hand-harvested. Rosé de saignée; juice fermented on indigenous yeasts in tank. Aged in tank.

TASTING IMPRESSIONS: Aromas of raspberries, wild strawberries, crushed stones, white pepper. Fresh, fruity and thirst-quenching.

PAIRING SUGGESTIONS: Fresh sheep's cheese; grilled pork sausages



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